

hors d'oeuvres package

hors d'oeuvres package

all packages include:

clear acrylic disposable plates and flatware, clear plastic cups, and dinner napkins
beverage station to include fruit-infused water and iced tea

choice of 3 hors d'oeuvres: \$13.00 per person

choice of 4 hors d'oeuvres: \$17.00 per person

choice of 5 hors d'oeuvres: \$21.00 per person

fruit & cheese

- fresh seasonal sliced fruits artfully displayed
complete with custom carving in watermelon upon request
- assorted international and domestic cheeses beautifully garnished with
in-season berries and grapes

bruschetta bar

crisp crostini with choice of three bruschetta toppings:

- diced roma tomato, basil, feta with a light red wine vinaigrette
- spring bruschetta of strawberries, cucumber, and feta cheese
- spinach parmesan dip
- asparagus basil pesto infused cream cheese
- olive tapenade with rosemary and orange zest
- wild mushroom tapenade with rosemary, thyme, and roasted bell peppers

chips and dips

tri-colored tortilla chips with choice of two:

- fresh garden salsa
- roasted poblano and pineapple salsa
- guacamole
- queso blanco with roasted poblano
- classic queso
- serrano pepper pesto
- spinach and roasted poblano bleu cheese dip

antipasto display

assortment of marinated and marinated vegetables, Italian meats and cheeses, and
olives, served with breadsticks

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hors d'oeuvres a la carte

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\$4.00 per person

- barbeque pulled pork slider with caramelized onions
- chicken and lava sauce mini taco
- cilantro-lime tilapia mini taco
- barbeque brisket mini taco
- meatballs, choice of raspberry chipotle, bourbon, or asian
- stuffed mushrooms with roasted bell pepper, shallots, and marsala cream cheese filling
- crab stuffed mushroom caps with roasted bell pepper and parmesan
- tomato, feta, and basil bruschetta served on crisp crostini
- shrimp cocktail shooters
- tortilla pinwheels with bacon, cream cheese, and jalapeños
- chopped mini barbeque sliders with pickles and caramelized onions
- flank steak skewers with caribbean herb sauce
- phyllo cups with chicken, avocado, and cilantro
- buffalo bite shooters with ranch dressing and julienned celery and carrots
- beef tenderloin bruschetta with grape tomatoes and horseradish cream
- bacon-wrapped shrimp with cream cheese and jalapeno
- crab cakes with cumin remoulade
- smoked salmon bruschetta with cream cheese, red onions, and capers
- bacon-wrapped dates with parmesan cheese
- zucchini parmesan breadsticks
- spring bruschetta of strawberries, cucumbers, and feta in light vinaigrette
- pumpkin empanadas with cumin glaze
- asian potstickers with thai chili sauce
- shrimp and grits shooter
- tomato basil soup shooter with grilled cheese wedge
- basil pesto infused cream cheese rosette atop crisp crostini
- corn fritter with bacon aioli
- hummus and pita, tzatziki optional

*hors d'oeuvres a la carte are priced as drop-off trays, but can be served on a station, buffet, or butler-passed alongside fully staffed event for only \$1.50 per person

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